



# PRODUCTA VIGNOBLES

*talents durables*

## MAISON DU LION

AOC Bordeaux - White - 2023



### LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

### PRESENTATION

The richness and quality of Maison du Lion derive from the unique character of Bordeaux's terroirs, the experience of skilled winegrowers, and the art of blending passed down through generations. The clay-limestone soils of this exceptional vineyard provide a very aromatic range, adding depth and complexity to each vintage. Maison du Lion offers a bold and spicy Bordeaux red, a fresh and floral white, and a delicate rosé, perfect for moments of togetherness.

With Maison du Lion, savor the essence of Bordeaux and its timeless art of living.

### WINEMAKING & AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



### VARIETALS

Sauvignon blanc 100%



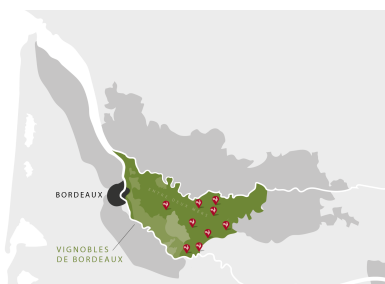
### FOOD PAIRINGS

Serve between 10 and 12°C as an aperitif or with grilled fishes, seafood, or mushroom risotto.



### TASTING

Cristal-clear pale yellow colour. Sauvignon on the nose with citrus and a pleasant mineral note. Lively and aromatic on the palate. Long finish.



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